

ANNA ESPELT CAP DE CREUS

# Pla de Tudela 2018

## RECOMMENDED GLASS

New World Pinot Noir

## ANALYSIS

Alcohol: 12,50% vol  
Total Acidity: 3,57 g/l  
Volatile Acidity: 0,35 g/l  
pH: 3,1  
Free SO<sub>2</sub>: 17 mg/l  
Total SO<sub>2</sub>: 70 mg/l  
Sugar: 0,8 g/l



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## VITICULTURE

Green vineyards by the sea, in the Natural Park of Cap de Creus. Organic vines in a project that goes beyond viticulture, where we try to draw a mosaic where the vines are mixed with oak trees, pastures and plains and where the final result is a more mature ecosystem, with increased biodiversity. Granite, Tramontana and sea wind make up a perfect environment for very Mediterranean wines: complex, intense and delicate. All vineyards are certified ecologic and managed in keeping with their surroundings in the Natural Park, conservation tillage is undertaken at key times and balanced with volunteer growth and organic matter inputs.

Spur or cordon royat pruning is undertaken to provide a permanent framework for building energy reserves and resilience. Pruning is principally focussed on structure first; this is achieved by balancing spur spacing and bud number with vine vigour on a vine by vine basis. Harvested by hand on September 13th, with boxes of 15 kg. Manual selection at the vineyard.

## VARIETIES

Picapolla 100%

## THE 2018 VINTAGE

A vintage marked by a low rainfall, specially in Vilajuiga, with 370 mm<sup>3</sup> well below the average of recent years that was 550 mm per year. The year has been hot especially during the summer months and not very cold in winter, with only a few lows at the end of February and beginning of March. Spring with rains between March and June but without water in summer. The northwind tramuntana was active mainly in winter and strong gusts of wind in spring, March. In regards to the wines, the alcohol levels have shown to be balanced with good acidity that then translates into aromatic, refreshing white and rosé wines. The red wines hold a good level of subtlety and complexity.

## WINEMAKING

We cold store the grapes during 24 h. 6-hour maceration, with both whole grains and stemmed grapes. We press the grapes very gently. Static clarification for 24 hours. The fermentation is spontaneous in stainless steel and lasts about 13 days. Aged on lees on cement eggs for 7 months. Slight clarification and light filtration. The wine was bottled on April, 21 2020. Elaboration with minimal intervention in order to respect both variety and vintage at the most.

## TYPE OF WINE

Vintage wine.

## TASTING NOTE

Clean and bright pale yellow with new gold highlights. Frank and elegant nose with aromas of undergrowth and Mediterranean herbs. In the mouth well balanced. The attack is slightly fresh with a very good acidity that gives it length and salinity. The mouthfeel is wide and tasty with a long aftertaste where the soil predominates.

## AT THE TABLE

We recommend serving it not too cold, at about 10°C. It is a very gastronomic wine, taste it, enjoy it.